RNA FOR A BETTER LIFE IN THE HEIGHTS

RIVERVIEW Neighborhood Association

August, 1992

232 Ogden Avenue - Jersey City, N.J. 07307 - (201) 798-0493

RNA IS NOT AFFILIATED WITH ANY POLITICAL PARTY, ORGANIZATION OR ELECTED OFFICIAL

SUMMER ANNOUNCEMENTS:

Our next meeting is on **Tuesday, August 11th at 7:30 pm** at the Harbor View Health Care Facility, at the corner of Ogden and Franklin.

On the August agenda is a very important subject: the organization of a **civilian patrol** in our neighborhood. At this meeting, RNA will determine if there is enough support for this civilian patrol. At our September 8th meeting, RNA has scheduled an official from the Jersey City Police Departrment's Community Relations Unit to attend and explain in detail the pros and cons of such an endeavor. Therefore your attendance at the August meeting will help us prepare for the officer's presentation in September and will let us know the plan has support in the community. **IF YOU ARE INTERESTED IN JOINING AN UNARMED CIVILIAN PATROL, PLEASE COME TO THE AUGUST MEETING - READY WITH IDEAS AND THE TIME TO VOLUNTEER FOR THIS IMPORTANT UNDERTAKING.**

RNA's flea market committee is continuing to organize for our big annual event scheduled for Saturday, September 12th in Riverview Park. Space can be rented for $14.00. All people interested in reserving a space for their table(s) or volunteering some time, please call Ernie Quintero, at 798-6623. Please mark this date on your calendar to come out and enjoy the day in the Park with your neighbors.

SUMMERTIME RECIPES:

Our energetic chairlady has come up with a few of her favorite summertime recipes for the Labor Day weekend. Her instructions are to cook, eat and enjoy!

Lenny's Giant Stuffed Grillburger:

(Preparation time: 5 to 7 minutes. Grilling time: 20-24 minutes.)

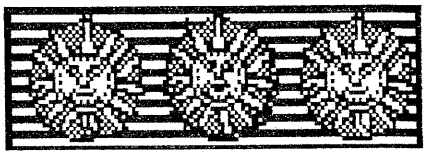
Ingredients:

1 beaten egg
1 1/4 cup of herb-seasoned stuffing mix, crushed
1 (4 0z.) can chopped mushrooms, drained
1/3 cup of beef broth
2 lbs. ground beef
1/4 cup of sliced green onion with tops
1/4 cup of sniped parsley
2 tbsps. butter or margarine melted
1 tsp. lemon juice
1 tsp. salt

Cooking instructions:

Mix together the egg, stuffing mix, drained mushrooms, beef broth, green onion, parsley, butter or margarine and lemon juice. set aside.

Combine meat and salt. Divide mixture in half. On sheets of waxed paper, pat each half to an 8-inch circle. Spoon stuffing over one circle of meat to within one inch of edge. Top with second circle of meat. Peel off top sheet of paper and seal edges of meat. Invert meat patty onto well-greased wire grill basket. Peel off remaining paper. Grill each side over medium coals for 10 to 12 minutes. Cut into wedges.



FOR A BETTER LIFE IN THE HEIGHTS

COME TO OUR NEXT MEETING ON
TUESDAY, AUGUST 11TH AT 7:30 P.M.

RIVERVIEW NEIGHBORHOOD ASSOCIATION
232 OGDEN AVENUE
JERSEY CITY, NEW JERSEY 07307

BULK RATE
U.S. POSTAGE
PAID
JERSEY CITY, N.J.
07302
PERMIT # 153
CAR.-RT. PRESORT

RIVERVIEW NEIGHBORHOOD ASSOCIATION

FOR A BETTER LIFE IN THE HEIGHTS

RNA

Maria Tuzzo
Chairperson

Ernest Quintero
Vice–Chairperson

Margaret McCorry
Secretary

Jack Rea
Treasurer

Dennis Elgrim
Sgt. at Arms

Theodore Conrad
Historical Advisor

COMMITTEES:

PLANNING & DEVELOPMENT

ENVIRONMENT

FLEA MARKET

SUMMERTIME RECIPE:

Aunt Pauline's
STRAWBERRY COOLER

1 cup of fresh strawberries, hulled or frozen strawberries
2 cups orange juice
1 cup water
2 tablespoons sugar
Ice cubes

Combine all the ingredients in a blender half-filled with ice cubes. Process 1 minute or until smooth. Makes 4 servings. ENJOY!